Sunbeam

INSTRUCTION/RECIPE BOOKLET

Café Press
Café Grill

THIS BOOK COVERS THE USE AND CARE OF THE FOLLOWING SUNBEAM SANDWICH PRESS:

GR8400	CAFÉ PRESS - 4 SLICE SANDWICH PRESS
GR8410	CAFÉ GRILL - 4 SLICE SANDWICH PRESS

Sunbeam's Safety Precautions.

SAFETY PRECAUTIONS FOR YOUR CAFE PRESS/GRILL

- **Use well away from walls and curtains.**
- **Avoid using on metal surfaces e.g. sink.**
- **Do not use in confined spaces.**
- **Do not immerse the unit in water.**
- **Ensure that the cord is kept well away from the cooking plates during use.**

SAFETY PRECAUTIONS FOR ALL ELECTRICAL APPLIANCES

Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- **Read carefully and save all the instructions provided with an appliance.**
- Always turn the power off at the power outlet before you remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by your nearest service centre or qualified technician.
- Always use your appliance from a power outlet of the voltage (AC only) marked on the underside of the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children or infirm persons should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or in a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not immerse in water.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof means as specified by SAA (Standards Association of Australia). Such appliances should always be returned to the nearest Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner; If damage is suspected, return the appliance to the nearest Service Centre for examination, repair or adjustment. As a service to customers, Service Centres will carry out a free check on your appliance to ensure it is electrically safe.
- For additional protection Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying the power outlet in use.

If you have any concerns regarding the performance and use of your appliance, please ring our Toll Free number (Australia only) 1800 025 059. New Zealand - contact the Sunbeam Office in Auckland on 09 912 0747.

Ensure the above safety precautions are understood.

تأكد من تفهّم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

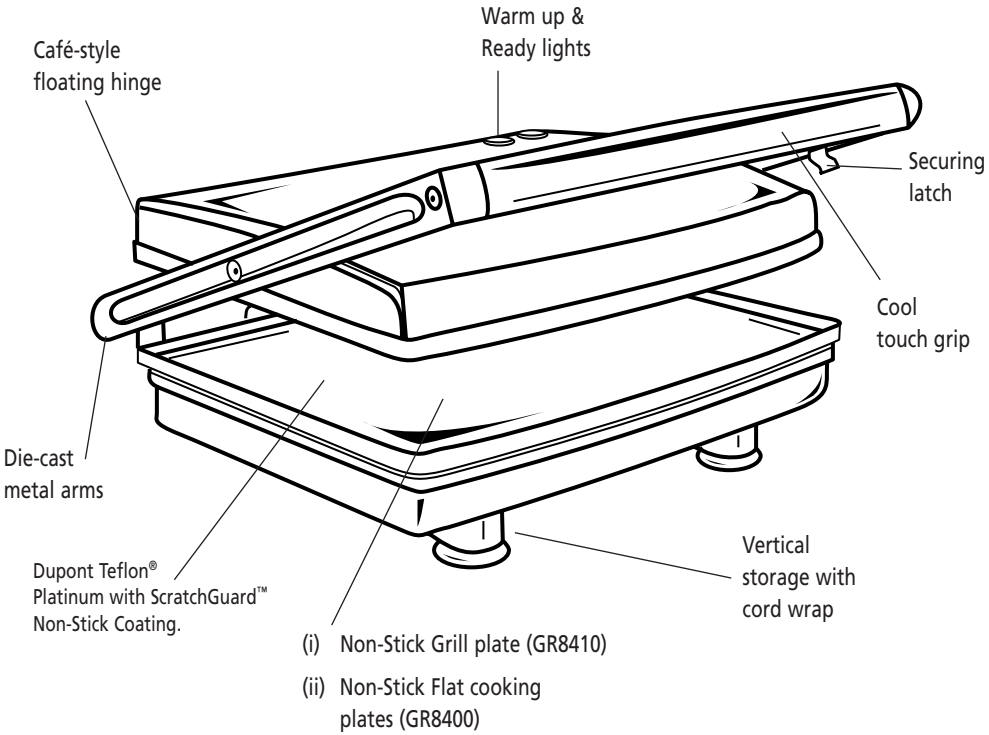
کاری بکنید که احتیاطهای بالا حتماً درك بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Features of your Sunbeam Café Press/Grill.



Dupont Teflon® Platinum with ScratchGuard™ Non-Stick Coating.**
Safe to use with metal utensils. Up to 10 times more scratch-resistant than other non-stick coatings.

Café-style floating hinge system.
The café-style floating hinge system adjusts automatically to perfectly toast any size snacks from toasted bread to Turkish or foccacia.

(i) Non-stick grill plates. (GR8410)
The non-stick ribbed grill plates makes for easy cleaning: ingredients do not stick, sandwiches remove easily and simply wipe down after use.

(ii) Non-stick flat cooking plates. (GR8400)
The high grade non-stick flat cooking plates make for easy wipe down cleaning: ingredients do not stick, sandwiches remove easily and simply wipe down after use.

Warm up and Ready lights.
'Warm up' light indicates when the Café Press/Grill is switched on and heating and the 'Ready' light indicates that it is ready to use.

Securing latch
The securing latch is located on the side of the cast metal arms and is used to lock the cooking plates together when the Café Press/Grill is in storage.

2000 watts.
The Café-quality sandwich press/grill is high powered with 2000 watts of commercial power for super fast heating.

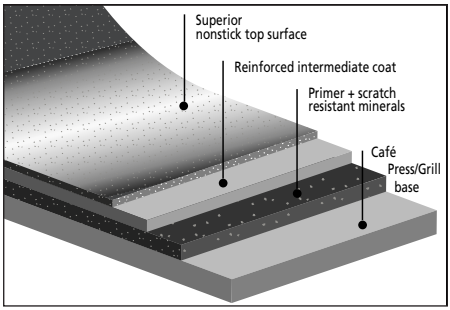
Vertical storage with cord wrap.
The cord simply wraps around the legs enabling the product to be stored conveniently in the upright position.

Features of your Café Press/Grill.

DuPont Teflon® - Platinum with ScratchGuard™ Non-Stick Coating

Your Sunbeam Café Press/Grill features DuPonts' toughest non-stick coating produced to date - Platinum with ScratchGuard.

DuPont is the world leader in non-stick coatings with the introduction of Teflon dating back to 1938. Today more than 2 billion households have Teflon non-stick coated cookware.



Platinum with ScratchGuard - 3 layer scratch resistant coating

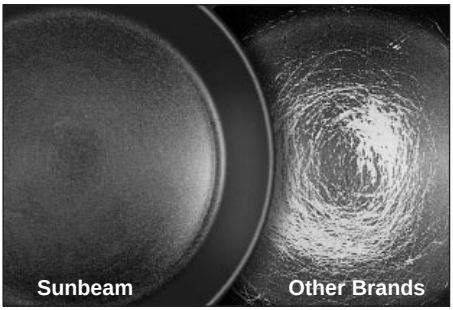
Teflon Platinum is a premium 3 layer non-stick coating. It features special scratch resistant minerals causing metal utensils to slide over these particles without damaging the Teflon matrix.

This preserves the release properties of the non-stick coating during the life of the Café Press/Grill.

The end result is a non-stick coating that can be treated like ordinary cookware, enabling the use of metal utensils such as spatulas and spoons, but not sharp utensils. So tough is the new Teflon Platinum coating that it is up to 10 times more scratch resistant than other non-stick coatings*.

Teflon®
Quality Tested
Non-Stick Surface
DUPONT
Platinum
with ScratchGuard™
METAL UTENSIL SAFE

The image show here is an example of the performance of Teflon Platinum against an 'other' non-stick coating. Each surface has undergone 5 cycles of the DuPont In-House Abuse Test. The Teflon Platinum only has some surface scuffing, whereas the 'other' non-stick coating has deteriorate badly.



Results from DuPont's 'In-house Cooking Abuse Test'

** The images shown here and performance claims are based upon the DuPont In-House Cooking Abuse Test used to evaluate scratch resistance and release properties of non-stick coatings.*

****NOTE: The DuPont Teflon® Platinum with ScratchGuard™ is only available on certain models.**

Using your Sunbeam Café Press/Grill.

Before using your Café Press/Grill

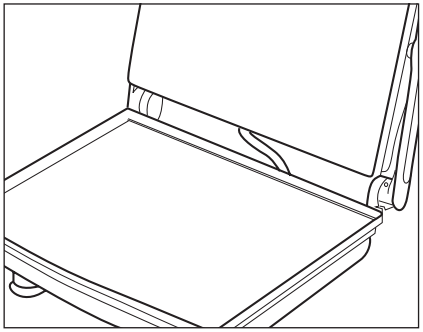
Before using your Café Press/Grill for the first time, the non-stick cooking plates must be seasoned. Turn the power ON and pre-heat your Café Press/Grill until the Ready Light illuminates.

Wipe a small amount of butter onto the plates, rub lightly and wipe away any excess.

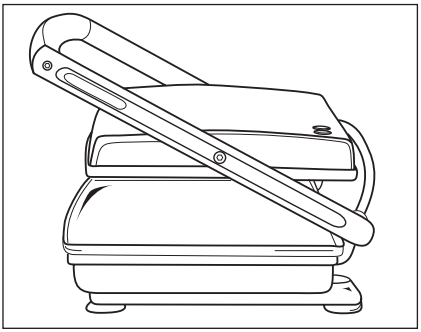
Note: When using your Café Press/Grill for the first time you may notice a fine smoke haze being emitted from the unit. This is normal. It is due to the initial heating of internal components.

Using your Café Press/Grill

1. Plug the power cord into a 230-240 volt AC power outlet.
2. Turn the power ON and pre-heat your Café Press until the Ready light illuminates.
3. Once you have prepared your snack, place the bread onto the cooking plate.



4. Gently lower the lid by pulling down the cast metal arms. The café-style floating hinge system will adjust automatically ensuring that the top cooking plate lies evenly on your snack, for perfect toasting every time.



Note: Ensure that the cord is kept well away from the cooking plates when in use.

5. Allow your snack to toast for approximately 3 minutes, depending on the bread, filling and personal taste. Your Café Press/Grill toasts both sides of bread at the same time.
6. The cooking plates are coated with a durable non-stick coating. Some fillings such as cheese may melt and cause the sandwich to stick to the cooking plates. To free the sandwich use a plastic spatula or wooden spoon. Never use a sharp or metal object, as this will damage the non-stick surface.

Note: The 'warm up' and 'ready' lights are thermostatically controlled and will cycle during cooking to ensure that the correct temperature is maintained.

7. After you have completed using your Café Press/Grill, turn the power OFF.

Hints for best results.

1. Breads with a high sugar content (fruit loaf, etc.) will toast more quickly than plain sandwich breads.
2. Any type of bread can be used, white, wholemeal, kibbled wheat or wholegrain.
3. For sweet snacks, sprinkle castor sugar over the buttered sides of the bread.
4. When using raisin bread, brioche or other sweet breads which contain a high sugar content, keep in mind that they will brown much more quickly than other breads.
5. For a wholesome meal, large pieces of focaccia bread may be toasted with desired filling.
6. Bread rolls may also be toasted with desired filling.
7. For a light snack savoury or sweet bagels may be toasted with desired filling.
8. Be careful when biting into sandwiches containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.
9. It is not necessary to butter the outside of all breads as the Café Press/Grill has non-stick cooking plates. However, to encourage even browning of bread or when using stale bread, spreading with a small amount of butter is recommended.

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For more information or advice on any Sunbeam products, contact the Sunbeam Consumer Service Line on 1800 025 059 in Australia. In New Zealand - contact the Sunbeam Office in Auckland on 09 912 0747.

Care and Cleaning.

DuPont Teflon® Platinum Non-stick Coating

Your Café Press/Grill features a special scratch and abrasive-resistant non-stick coating that makes it safe to use metal utensils when cooking.

Regardless of this fact Sunbeam recommends that care is taken with the non-stick coating particularly when using metal utensils.

Do not use sharp objects or cut food on top of the Café Press/Grill. Sunbeam will not be liable for damage to the non-stick coating where metal utensils have been misused.

When cleaning the non-stick coating do not use metal (or other abrasive) scourers. After cleaning, dry the Café Press/Grill and lid thoroughly with a soft cloth before storing.

Always turn the power OFF and **REMOVE** the plug from the power point before cleaning.

Quick cleaning method

Always turn the power OFF and remove plug after use and before cleaning. The cooking plates are coated with a non-stick surface, and there are no dirt traps, therefore little cleaning is required. Once cooled, simply wipe the cooking plates with a dampened cloth.

Do not immerse your Café Press/Grill in water or any other liquid. Do not use abrasive scouring pads or powders.

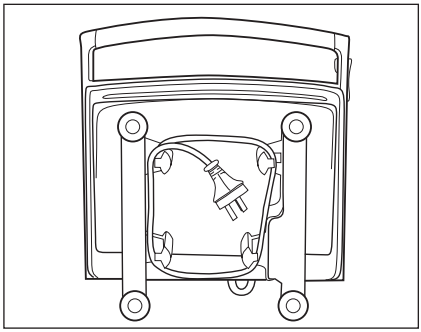
Do not place your Café Press/Grill in a dishwasher.

To clean the exterior

Simply wipe over with a dampened cloth and polish dry with a dry soft cloth. Do not use steel wool, scouring pads or abrasive cleaners as these will scratch the surface.

Storage

Your Café Press/Grill will store in an upright position in cupboards, shelves or on the bench top. Simply bring the plates together and located on the right cast metal arm, press the securing latch. This will lock the plates together.



Recipes

Flavoured Spreads.

You can add variety and interest to your toasted sandwiches by spreading the outside of the bread with a flavoured butter. Then add a complementary filling and toast. Store unused portion in the refrigerator.

Cinnamon Butter

60g butter, softened
1/4 cup castor sugar
1/4 teaspoon ground cinnamon
Combine all ingredients until smooth.

Honey Butter

60g butter, softened
1/4 cup honey
Combine all ingredients well.

Garlic Butter

60g butter, softened
1 clove garlic, crushed
pepper to taste
Place all ingredients in a bowl and combine well.

Herb Butter

60g butter, softened
3/4 teaspoon herb eg. dill, oregano, chives
fresh ground pepper to taste
Combine all ingredients well.

Curry Butter

60g butter
1/2 teaspoon curry powder
2 teaspoons chutney
Combine all ingredients well.
Delicious on ham or chicken toasted sandwiches.

Toasted Snacks.

NOTE: *These recipes make 2 sandwiches, to make 4 sandwiches double the quantity*

Bacon and Egg Sandwiches

2 rashers bacon, rind removed and finely chopped

1 tablespoon finely chopped shallot

2 eggs, lightly beaten

pepper and salt to taste

4 slices bread, buttered

Pre-heat your Café Press. Place 2 slices of bread, buttered side down onto the Café Press. Combine bacon, seasoning, shallot and egg mixture onto the bread. Cover with remaining bread slices and cook for approximately 4 minutes, or until golden.

Herbed Tomato Sandwiches

2 tablespoons chopped fresh basil

1/2 tomato, sliced

1/2 onion, thinly sliced

1/4 cup cottage cheese

4 slices bread, buttered

Pre-heat your Café Press. Combine basil, tomato, onion, and cottage cheese. Assemble sandwiches and cook for approximately 3 minutes, or until golden brown.

Golden Hawaiian Sandwiches

2 slices tasty cheese

2 rings tinned pineapple

1/2 cup chopped ham

4 slices bread, buttered

Pre-heat your Café Press. Place 2 slices of bread, buttered side down, onto the Café Press. Add cheese, pineapple rings and chopped ham onto bread. Cover with remaining slices of bread buttered side up. Cook for approximately 3 minutes, or until golden brown.

Chicken and Walnut Sandwiches

1 cup cooked chicken, chopped

2 tablespoons chopped walnuts

2 tablespoons chopped celery

1 tablespoon sultanas

2 tablespoons mayonnaise and

4 slices bread, buttered

Pre-heat your Café Press. Combine chicken, walnuts, celery, sultanas and mayonnaise. Divide mixture and assemble sandwiches. Cook for approximately 3 minutes or until golden brown.

Corn and Ham

1 x 310g can creamed corn

4 slices ham, finely chopped

4 slices bread, buttered

Pre-heat your Café Press. Place 2 slices of bread into the Café Press, spoon in combined creamed corn and ham strips. Assemble sandwiches and cook for 4-5 minutes, or until golden brown.

Asparagus and Cheese

1 x 310g can asparagus spears

1/2 cup tasty cheese grated

Ground black pepper, to taste

4 slices bread, buttered

Pre-heat your Café Press. Place 2 slices of bread into Café Press. Lay asparagus spears over the bread and sprinkle with cheese and black pepper. Assemble sandwiches and cook for 4-5 minutes, or until golden brown.

Gourmet Delights.

For a toasted snack that is a little different and a real treat, substitute sliced bread with focaccia bread, Turkish bread, pita bread or bagels.

Italian Special

8 thin slices Italian salami

6 Sundried tomatoes

1/2 cup ricotta cheese

6 capsicum rings

2 large pieces focaccia bread, halved.

Pre-heat your Café Press. Assemble ingredients onto bread and place in Café Press. Cook for approximately 3 minutes, or until golden brown.

Greek Savoury

1/2 cup fetta cheese, crumbled

1/2 cup tasty cheese, grated

1/2 cup cooked spinach, (packed spinach is fine)

2 large pieces focaccia bread, halved.

Pre-heat your Café Press. Assemble ingredients onto bread and place in Café Press. Cook for approximately 4 minutes, or until golden brown.

Gourmet Express

1/2 cup Avocardo, sliced

4 slices swiss cheese

1 tomato, sliced

4 slices leg ham

2 large pieces Turkish bread, halved.

Pre-heat your Café Press. Assemble ingredients onto bread and place in Café Press. Cook for approximately minutes, or until golden brown.

Bagel Combo

2 rashes bacon, grilled

Roasted red capsicum pieces

1/4 cup cottage cheese

2 bagels, halved

Pre-heat your Café Press. Assemble ingredients onto bread and place in Café Press. Cook for approximately 4 minutes, or until golden brown.

Salmon Hat

1/4 cup cream cheese

4 slices smoked salmon

1 tablespoon capers

2 bagels, halved

Pre-heat your Café Press. Assemble ingredients onto bread and place in Café Press. Cook for approximately 4-5 minutes, or until golden brown.